



THE « CUVÉE »

The 2008 Brut Blanc de Blancs is exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs : Oiry, Chouilly, Cramant, Avize and Oger. Produced in limited quantities, this Cuvée has been aged for 7 years in our cellars before being released onto the market.

VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débourbage à froid, in stainless steel tanks at 6°C over a 24 hour period. A slow cool fermentation with the temperature kept under 18°C takes place in stainless steel with each variety and each village kept separate. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9°C in the deepest Pol Roger cellars (33 metres below street level) where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne nowadays. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars.

TASTING NOTES

The wine displays a pale yellow-gold colour with delicate green glints and a remarkable effervescence in the glass.

On the nose, the first notes are of pink grapefruit coupled with almond, imparting a delightful freshness and delicacy to the wine, which progressively yield to aromas of white flowers and apricot.

On the palate, the texture is invigoratingly fresh and zesty, typical of this outstanding vintage.

The wine is harmoniously well-balanced and full-bodied. Initially flavours of green apple and citrus fruit prevail, however these give way to creamy aromas of butter and meringue, contributing to an overall impression of outstanding complexity. The finish is characterised by an enchanting vivacity and long-lasting aromas.

FOOD PAIRINGS

Excellent as an aperitif, but has enough structure to accompany fish such as John Dory, turbot or monkfish.

